

# CLONTER OPERA THEATRE

## EVENT MENU



**La Bohème**  
**Saturday 28th July**  
**(70 Minute Supper Interval\*)**

### **Carmen Room** (Caroline Perkin)

Caroline Perkin has been in the cooking business for 35 years. Caroline gets most of her inspiration from having travelled extensively around the world. She creates unique and special menus for events at Clonter. Caroline sources local ingredients for her dishes from local suppliers. Her butcher specialises in locally reared beef, that is hormone free.



### **Main Course**

Fresh Salmon with Watercress Mayonnaise, Prawns  
Wrapped in Smoked Salmon, Quails Eggs with  
a Salad Garnish

or

Lamb Tagine with Apricots, Prunes & Flaked Almonds

Vegetarian Option – Persian Aubergine Bake  
Spicy with Passata & Walnuts



All served with Cous Cous & Oven Roasted Vegetables  
Baked Plum Tomatoes with Peston & Bread Crumbs

### **Dessert**

Summer Fruits in a Wine Jelly with Ginger Shortbread

or

Flaked Almond & Chocolate Meringue Torte  
with an Apricot Cream

Fresh Tea & Coffee, & After Dinner Mints



**£37 per person**

**Please note** – Bookings for catering close, and menu choices need to be made, the week prior to the event.

### **Wine**

House White Berrys' House White, France, Chardonnay **£19/£6**  
House Red Berrys' House Red, France, Merlot **£19/£6**  
Sparkling Vino Prosecco Spumante NV, Italy **£19/£6**

A full wine list available upon request – [boxoffice@clonter.org](mailto:boxoffice@clonter.org)

## **Hampers (Caroline Perkin)** A Picnic of Four Salads + Dessert

### **Meat**

Watermelon & King Prawns, tossed with a Lime,  
Lemongrass, Spring Onion, Garlic & Chilli Dressing

Chorizo & Avocado Salad with Baby Plum Tomatoes, Lettuce  
Leaves served with Croutons, then drizzled with Balsamic glaze.

Beetroot, with Feta & Asparagus on a Bed of Watercress, with  
an Oregano, Garlic Lemon & Olive Oil Dressing

Mozzarella & Mango Salad with Rocket & Serrano Ham.  
Dressing – Extra Virgin Olive Oil, Chilli, Basil Leaves  
& Lime Juice

Chocolate Brownie, with Strawberry Garnish

### **Vegetarian**

Watermelon, Mango & King Grape, tossed with a Lime,  
& Chilli Dressing

Roasted Red Pepper with Pesto filled with Baby Plum Tomatoes,  
served on Lettuce Leaves with Avocado

Beetroot, with Feta & Asparagus on a Bed of Watercress, with  
an Oregano, Garlic Lemon & Olive Oil Dressing

Cous Cous with Roasted Red Onion, Courgettes & Aubergines

Chocolate Brownie, with Strawberry Garnish

**£49 per Hamper (for 2)**  
**Each Additional Person £24.50)**

## Canapé Baskets (Caroline Perkin)

### Meat

Smoked Salmon & Cream Cheese Tortilla Wrap Slices

Quails Eggs

Chicken with a Lime & Coriander Curried Dressing  
in a Pastry Case

King Prawns

Goats Cheese, Figs & Parma Ham

Leek, Walnut & Roquefort Tarts

Garnished with Rocket & Cherry Tomatoes

### Pescatarian

Smoked Salmon & Cream Cheese, in a Tortilla Wrap

Quails Eggs

Croustards with Tapenade or Vegetarian Pate

King Prawns

Chestnut Mushrooms filled with Tomato Salsa

Leek & Roquefort & Walnut Tarts

Garnished with Rocket & Cherry Tomatoes

### Vegetarian

Quails Eggs

Cream Cheese in a Pepperdew

Leek, Walnut & Roquefort Tarts

Cherry Tomatoes with Pesto Humous

Rocket, Goats Cheese & Figs in Tortilla Slices

Chestnut Mushrooms filled with Tomato Salsa

Croustards with Tapenade or Vegetarian Pate

Garnished with Rocket & Cherry Tomatoes

### Dessert

Mini Chocolate Eclairs

Fruit Kebabs

Lemon Mess Tarts

Mini Meringues with Cream & Raspberry

£16.50 per basket

**\*Clonter Opera Theatre politely asks that all drinks consumed in the Carmen Room Restaurant must be purchased at the Clonter Bar.**

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